

DINNER MENU

TO START

Bread & Dips 8.5

Grilled pita bread + Chefs selection of dips | V

Garlic & Herb Flat Bread 10.0

Confit garlic & herb butter + grana padano + balsamic reduction | V

ENTRÉE

Goats Cheese Croquette 14.0

Goats cheese & thyme croquette + honey + toasted almonds | V

Tempura Prawns 15.0

Pickled fennel + orange + pea + red onion + lemon dill yoghurt

Sichuan & Coconut Dusted Calamari 17.0

Wakame salad + sprouts + coriander + palm sugar dressing | DF

Pork Belly 16.0

Caramelised fennel + prune and anise compote + apple balsamic + sweet potato chips | GF

MAINS

Pork Cutlet 32.0

Pork cutlet + pearl cous cous & quinoa + grilled peach + asparagus + pickled fennel | DF

Lemon & Herb Crusted Barramundi 29.0

Asparagus + zucchini ribbons + broad bean + pea tendrils + hazelnuts + grape | AGF + ADF

Lamb Rack 32.0

Oven roast lamb rack + pea falafel + watercress + mint gremolata + citrus dill yoghurt | GF

Eye Fillet 35.0

Potato, chive & chorizo + broccolini + horseradish mascarpone + red wine jus | AGF

Chicken Breast 29.0

Roast sweet potato puree + asparagus + cranberry & orange chutney + jus | AGF

Caprese Gnocchi 27.0

Sundried tomato gnocchi + baby spinach + buffalo mozzarella + white wine cream + crisp basil | V

SIDES

Seasonal Greens tossed in confit garlic and herb butter 8.0

Roast Potatoes + Rosemary Salt 7.0

Side Salad 7.0

Mesculin lettuce + cherry tomatoes + cucumber + red onion + apple balsamic dressing